BSI Catering Food Safety Certification

BSI Catering Food Safety Certification is a unique, global standard specifically developed by BSI to meet an industry need for appropriate food safety criteria relevant to food prepared for immediate consumption. There are many food safety standards and certifications available however the majority of these have been written for food manufacturing and it's not one size fits all in the food industry.

Based on the internationally recognised requirements of ISO TS 22002-2-2013 Pre-Requisite Programs on Food Safety and ISO 22000:2005, Food Safety Management Systems, with references to Codex Alimentarius HACCP, this certification covers the essentials for:

• Prerequisite programs

• HACCP food safety plans

• Process controls

• Document and record keeping

Whether you're looking for a standard to guide your business for compliance and consistence of operations or for recognition of your commitment to food safety management systems, we can provide the certification to meet your unique needs.

BSI Catering Food Safety Certification is a user-friendly standard with clear and concise requirements to give your catering or foodservice business a framework to manage food safety risks. It has everything that you need to do and nothing that you don't, with foodservice rather than manufacturing language. This standard is ideal for cook-fresh businesses that prepare food for immediate consumption including:

• Caterers (on-site or mobile)

• Restaurants

• Hotel kitchens

• Hospital kitchens

• Care facility kitchens

• Schools and universities

• Food trucks

Benefits of adoption

Certification to this standard demonstrates your commitment to a preventive hazard and risk based food safety management system with the added benefits of:

• Recognition for implementation of a food safety management system based on globally recognized HACCP and ISO based food safety programs

• Regulatory compliance which is fundamental to comply with local food safety legislation

• Providing a systematic methodology to effectively identify and manage food safety risks from process interactions which are especially relevant for foods that are cooked and served for immediate consumption

• Improved employee engagement through increased awareness of food risks and promotion of safety

• Showing your commitment to food safety, providing confidence to your customers

BSI Catering Food Safety Certification takes a common sense, risk-based approach, providing organizations with a clear path towards achieving certification. This new standard has been especially designed to meet the gap in the current food safety standards between legal compliance and manufacturing based standards.

Organizations that gain BSI Catering Food Safety Certification can promote their commitment to safe food preparation and handling by using this mark on promotional materials, online, secondary packaging, menus, delivery vehicles and more.
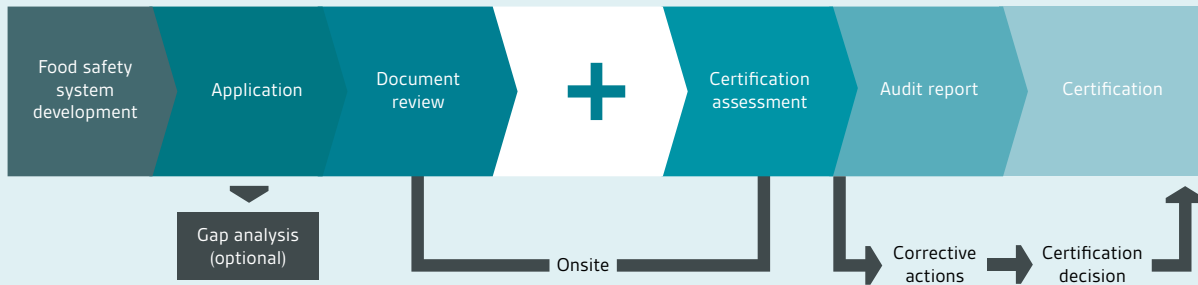
The journey to certification

The first step to certification to BSI Catering Food Safety Certification is to develop your food safety management system using the certification criteria and your local regulatory requirements as a guide to the level detail required in your documented system for a range of food safety relatedactivities.

Whether you're ready for the next step in best practice food safety management or you're more concerned about meeting the requirements of your customers, BSI Catering Food Safety Certification can drive meaningful change in your organization. From an initial introduction to the standard through to training and certification, no matter how far along you are, BSI can support your journey. Want to know more about the requirements of the standard, the steps to certification or how BSI is here to help?

Email us at inquiry.msamericas@bsigroup.com

Food safety system development → Application → Document review

Gap analysis (optional)

Onsite

+ → Certification assessment → Audit report → Certification

Corrective actions → Certification decision

Popular training courses for BSI Catering Food Safety Certification

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain food safety certification. Our food safety training courses are regularly updated to reflect current industry expectations. And, our delivery techniques will make sure that you fully understand the intent and application of the criteria of the scheme you will study as a delegate.

The one-day BSI Catering Food Safety Certification Training Course will familiarize you with the common terms associated with food handling and preparation. You'll learn how to apply food safety risk assessment methods and pre-requisite programs required to keep your foodservice and catering processes safe. We'll put your learning into context with a blend of classroom instruction, workshops and interactive sessions.

In addition to our specific catering training course, we also offer a our two-day course 'Understanding Food Safety Management Systems' that comprehensively covers ISO22000 food safety management systems and prerequisite programs to give you understanding of the core criteria.

Browse our food safety training courses to find the right one for you at **bsigroup.com/en-US/**

Why BSI?

BSI believes the world should be supplied with food that has been produced to an industry recognized food safety standard. We offer a broad range of food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We're a leading food safety and certification provider with extensive auditing capacity and the capability to conduct integrated audits for a wide range of food safety standards across the entire food and beverage supply chain — including GFSI-recognized standards.

Our service solution for food safety includes certification, training, assessment and supply chain software, providing you and your customer's assurance and enabling you to manage risk more effectively.

By Royal Charter

Learn more at bsigroup.com/en-US/
Or talk to us about food safety management:
Toll-free: + 01 800 217 1390
E: inquiry.msamericas@bsigroup.com

BSI Catering Food Safety Certification